



# Greek-Inspired Chicken Pasta

with Creamy Sauce and Feta

Family Friendly

Quick

25 Minutes



Chicken Thighs



Fusilli



Feta Cheese,  
crumbled



Baby Tomatoes



Green Bell Pepper



Garlic Puree



Red Onion



Lemon-Pepper  
Seasoning



Cream



Dill-Garlic Spice  
Blend

HELLO LEMON-PEPPER SEASONING

*A peppery spice blend with zippy lemon and zesty garlic!*

## Start here

Before starting, wash and dry all produce.

### Bust out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan, paper towels

### Ingredients

	2 Person	4 Person
Chicken Thighs *	280 g	560 g
Fusilli	170 g	340 g
Feta Cheese, crumbled	¼ cup	½ cup
Baby Tomatoes	113 g	227 g
Green Bell Pepper	200 g	400 g
Garlic Puree	1 tbsp	2 tbsp
Red Onion	113 g	226 g
Lemon-Pepper Seasoning	½ tbsp	1 tbsp
Cream	113 ml	237 ml
Dill-Garlic Spice Blend	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

### Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

### Contact

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### 1 Prep

Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. Core, then cut **pepper** into ¼-inch pieces. Peel, then cut **onion** into ¼-inch pieces.



### 4 Cook chicken and veggies

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken**. Cook, flipping occasionally, until golden-brown and cooked through, 3-5 min.\*\* Transfer to a plate. Add **onions, garlic puree, tomatoes** and **peppers** to the same pan. Season with **salt** and **pepper**. Cook, stirring often, until **veggies** soften slightly, 2-3 min.



### 2 Cook fusilli

Add **fusilli** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 9-11 min. Reserve **¼ cup pasta water** (dbl for 4 ppl), then drain and return **fusilli** to the same pot, off heat.



### 5 Finish sauce

Add **cream, reserved pasta water** and **chicken** to the pan. Season with **salt** and **pepper**, then stir to combine. Bring to a simmer. Once simmering, reduce heat to medium. Cook, stirring occasionally, until **sauce** thickens slightly and **veggies** are tender, 4-5 min.



### 3 Prep chicken

While **fusilli** cooks, pat **chicken** dry with paper towels, then cut into 1-inch pieces. Season with **Dill-Garlic Spice Blend, ½ tbsp Lemon Pepper Seasoning** (dbl for 4 ppl), **salt** and **pepper**.



### 6 Finish and serve

Add **sauce, chicken and veggies** to the pot with **fusilli**, then stir to combine. Divide **pasta** between bowls. Sprinkle **feta** over top.

## Dinner Solved!